
COLLE STEFANO VERDICCHIO METODO CLASSICO



Region: Marche, Italy

Appellation: Verdicchio di Matelica DOC

Grapes: 100% Verdicchio

Farming: Certified Organic

Age of vines: Planted in 1995

Altitude, Aspect & Soil Type: 420 M, SE, sand, loam, and clay, rich in limestone

Typical Harvest Time: Second week of September

Maceration & Fermentation: Low temperature fermentation in stainless steel with selected yeasts. Secondary fermentation in bottle.

Aging: 4 months in stainless steel, 18 months in bottle on the lees

Finishing: Fined with Bentonite, filtered with .45 micron mesh, cold stabilized

Production: 9,600 bottles annually

Notes from Oliver:

The little town of Matelica is in the Marche region, just east of Umbria. This region produces fine, minerally wine from the Verdicchio grape. Fabio Marchionni took over the family vineyards from his father after graduating from the new enology school in Ancona and completing his apprenticeship in Germany. He keeps yields extremely low, less than forty hectoliters per hectare, and makes wine with painstaking care.

Italy's best classic method sparkling wines are made of native grape varieties that are high enough in acidity to provide the right base wine, and Verdicchio is a perfect candidate, particularly from Matelica. The vivid, lively flavor of the Verdicchio grape grown at some altitude is complemented here by the smoky, leesy note from aging on the lees. Excellent aperitif or seafood wine.